City of Oceanside Organic Management

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City Background - Why Organics?



- City Council Zero Waste Goal ZeroWaste Strategic Management Plan
 - ► Zero Waste Plan 2012
 - Goal: 75-90% landfill reduction by 2020
 - ► Plan identifies organics as a target
 - Focus on the zero waste framework of implementing programs and services that are based on the highest and best use of material

Organics Feasibility Study

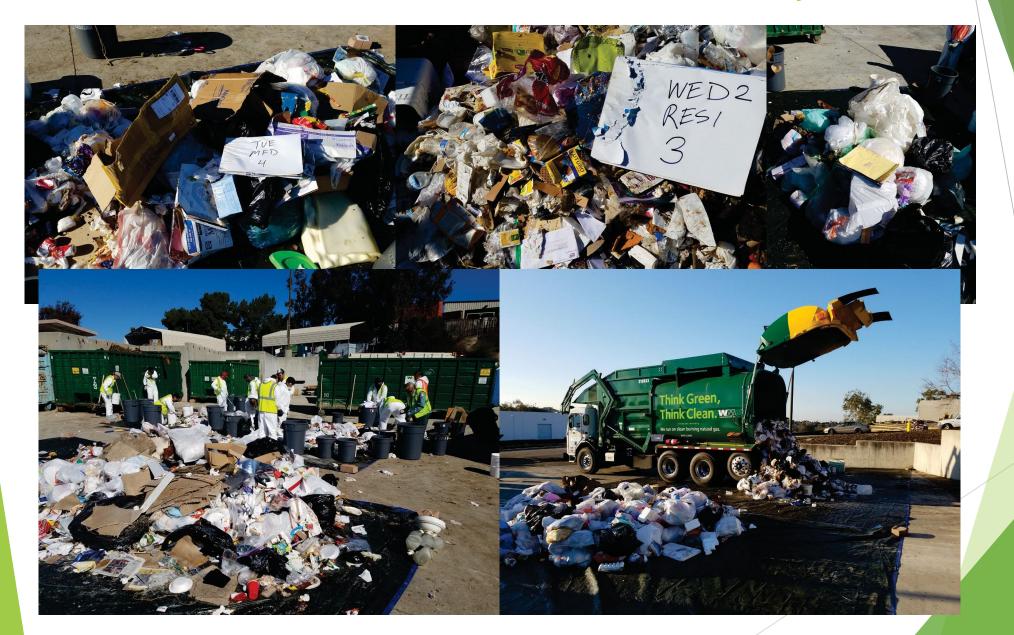
- ► Identify and assess options for increasing organics recovery and processing capacity in Oceanside
 - ► Evaluate the technical, environmental and economic viability of increasing the City's organic processing capacity including but not limited to:
 - ► Food Recovery Option
 - ► Feeding Animal Systems
 - Decentralized/onsite compositing options for small to mid-size generators
 - Large scale infrastructure options for composting, co-digestion, anaerobic digestion, and other technical solutions
 - ► Energy options
 - ► Land use application

Waste Characterization Study

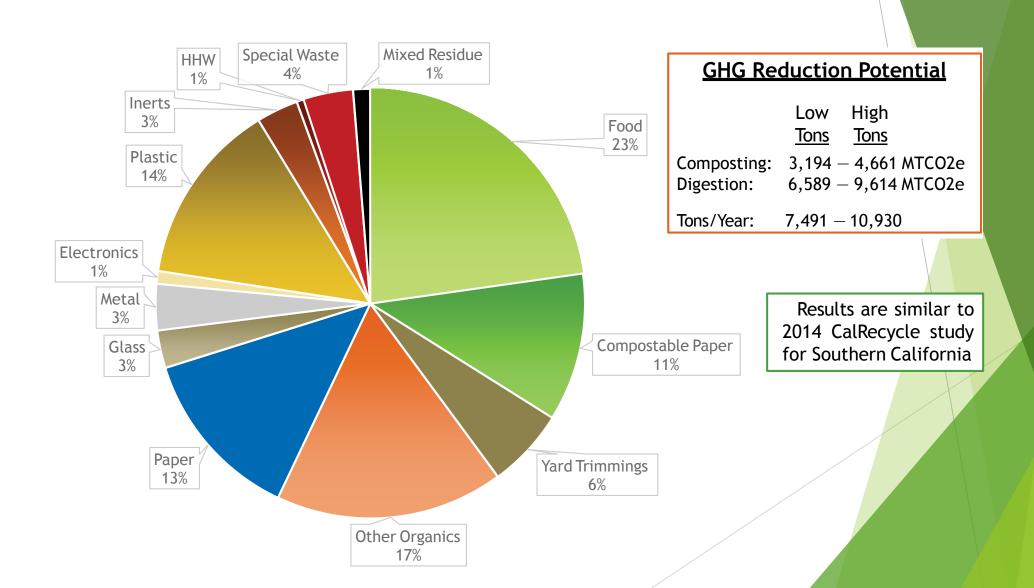
- ► The City evaluated various types of generators and performed the waste characterization on landfill-bound waste.
 - ► Residential: 380 Customers (76 per day)
 - Multifamily: 137 Customers (27 M, W, F; 28 Tu, Th)
 - Commercial: 324 Customers (65 M-Th; 64F)
- Week long process Jan 25- Feb 1
- Used a modified form of the CalRecycle material characterization



Waste Characterization Study



Oceanside Waste Characterization



ALL SECTOR **ALL SECTOR** Material **Category TONS** Food 22.8% 17,863.80 Other Miscellaneous Paper -0.4% Compostable 283.09 Remainder / Composite Paper - Compostable 10.8% 8,465.26 Leaves and Grass 3.1% 2,431.94 **Prunings and Trimmings** 2.1% 1,660.01 Organics Branches and Stumps 0.8% 599.49 0.1% Manures 90.39 Textiles 3.9% 3,054.89 1.0% 749.34 Carpet Clean Dimensional Lumber 1.0% 814.38 481.34 Clean Engineered Wood 0.6% Clean Pallets & Crates 1.7% 1,307.08 Other Wood Waste 2.3% 1,798.04 Remainder / Composite Organic 6.6% 5,187.33 57.1% **SUBTOTAL All Organics** 44,786.38

Oceanside Waste Characterization Data

Restaurant Pilot - September 2016

- Month long pilot with seven local restaurants
- Education and Outreach
 - ► City staff met with each restaurant's owner and managers
 - City staff conducted in person, hands on training with all kitchen and serving staff
 - ▶ Pre-consumer vs. post consumer sorting and bagging
 - City provided infrastructure (bins, bags, signage, posters, etc.)
 - ► City staff provided weekly progress reports to each restaurant owner and managers
 - City staff monitored each restaurant kitchen weekly
 - City staff collected and sorted organic back end services weekly



Restaurant Pilot - September 2016

- Pre-Consumer Collected in Green Bags
 - Meat, Poultry, Fish, Bones, Fruit, Vegetables, Grains, Rice, Shells
 - ► Contamination 1%-3%
- Post-Consumer Collected in Orange Bags
 - Meat, Poultry, Fish, Bones, Fruit,
 Vegetables, Grains, Rice, Shells,
 Soiled Paper, Compostable Products
 - ► Contamination 2%-5%
- Diverted over 1 ton of material



Residential Pilot - March and April 2017

- ► Two month pilot with one residential route with approximately 1,600 single family homes
- Education and Outreach
 - Mailed informational flyers directly to each resident
 - ► WM tagged each residential home with pilot information
 - ► Hosted two educational workshops
 - ► City provided kitchen pails to each resident
 - WM delivered labeled kitchen pail and educational flyer
 - City staff walked and tagged routes each service day
 - Composting staff sorted food waste and contamination on sort line



Residential Pilot - March and April 2017

- Collection and Processing
 - Residents placed pre-consumer vegetative food in their greenwaste carts
 - Collected by WM during normal collection
 - Composted by Agri Service
- Observations
 - ▶ 20-40% participation
 - ► Trouble understanding what can be placed in the green cart
 - ► Lots of education it's a process



North County Food Recovery Options

- ► Food Recovery and Culinary Arts Training Kitchen
 - ► Goals of kitchen:
 - Sourcing 10-30% from recoverable food
 - Meals for the hungry
 - Catering and culinary arts training
- ► Food Recovery Route
 - ► To create a sustainable solution for long term food recovery system

Questions?

Thank you

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